

Example 9 Reduction of smell of konjak jelly

(25) Konjak jelly

Konjak jelly noodles, manufactured by TENGU Co., Ltd., were washed with water and then water was drained off them using a colander for 30 minutes. 20 g of the konjak noodles was sealed in a polyethylene bag together with 100 mL of distilled water and heated in water at 85°C for 30 minutes. To the thus treated distilled water, 0 to 5 % of GNA was added to prepare specimens, which were subjected to the organoleptic test to evaluate reduction of a smell of konjak jelly.

Table 25

Addition amount of GNA (%)	0	0.5	1.0	2.0	3.0	5.0
Evaluation results	3	2.1	1.9	1.6	1.2	1.0

As shown in Table 25, the addition of GNA to the distilled water reduced the smell of the konjak jelly.

15 Example 10 Reduction of smell of vitamin

(26) Vitamin B group

1.8 g of "Lapis Vitamin B group", a dietary supplement containing vitamin B group manufactured by Tokiwa Chemical Industries, Co., Ltd., was grounded and dissolved in distilled water of 100 mL to prepare samples. To the samples, 0 to 3 % of GNA was added to obtain specimens. The specimens were subjected to the organoleptic test to evaluate reduction of a smell particular to the vitamin B group.

Table 26

Addition amount of GNA (%)	0	1.0	3.0	5.0
Evaluation results	3	2.1	0.8	0.5

As shown in Table 26, the addition of GNA reduced the smell particular to the vitamin B group.

5 Example 11 Reduction of smell of retort-pouched product
(27) Retort-pouched product

To leek, pork and codfish of 100 g each, 500 mL of distilled water and 0.5 to 3 % of GNA with respect to the distilled water were added, respectively. These were sealed in a retort pack and
10 subjected to retort processing (121°C, 20 minutes), respectively, to obtain specimens. The specimens were subjected to the organoleptic test to evaluate reduction of a smell of the retort-pouched products.

Table 27

Addition amount of GNA (%)		0	0.5	1.0	2.0	3.0
Results	Leek	3	2.9	2.8	1.5	1.0
	Pork	3	2.2	1.0	0.8	0.3
	Codfish	3	2.8	1.7	0.7	0.4

15 As shown in Table 27, the addition of GNA to the water in the retort pack (distilled water) reduced the retort smell.

Example 12 Reduction of smell of animal meat
(28) Mutton

20 200 g of frozen mutton was cut into 1cm pieces and mixed

with 6 g of table salt. The mixture was subjected to salting at 5°C for 12 hours. To the mixture 40 mL of a solution containing 0 to 10 g of GNA in ice water was added and mixed. The mixture was subjected to cutting and casing and then boiled in water at 70°C for 30 minutes. This was cooled with cold water and kept in cold storage for 12 hours to obtain specimens. The specimens were subjected to the organoleptic test to evaluate reduction of a smell of the mutton.

Table 28

Addition amount of GNA (%)	0	0.4	0.8	1.6	2.4	4.0
Evaluation results	3	2.5	1.9	1.1	0.8	0.5

As shown in Table 28, the addition of GNA reduced the mutton smell. The specimens obtained in this example were prepared without adding any spices and/or flavoring vegetables. If other ingredients such as spices and the like are used together with the GNA, it is expected that the mutton smell can be reduced with less amount of GNA.

Example 13 Reduction of smell and improvement of flavor of powdered milk

In this example, an organoleptic test was performed in the same manner as the above except that the effect of masking the smell and improvement of flavor caused by the masking were evaluated under the following evaluation basis.

Evaluation basis

-2: smell and flavor particular to the powdered milk are considerably intensified